

triglycerides, 0.09 lbs. ascorbic acid, 0.03 lbs. vitamin E acetate, 0.02 lbs. digestive enzyme mix (AMINOGEN™)."

IN THE CLAIMS:

Cancel Claims 32 – 45 without prejudice or disclaimer.

Amend Claims 1, 11, 24 and 26 as follows:

A 2
1. (amended) A dietary supplement comprising a pharmaceutically acceptable excipient, and vegetable protein bound phenolics, the phenolics being bound to the protein by covalend bond.

11. (amended) A dietary supplement comprising a pharmeceutically acceptable excipient, and vegetable protein bound phenolics, the phenolics being bound to the protein by covalend bond wherein said dietary supplement has been prepared by a process comprising the steps of:

A 3
adding alkali to an admixture of vegetable flour with water where said flour comprises naturally occurring protein and naturally occurring phenolics until said aqueous admixture is of alkaline pH;

allowing the naturally occurring phenolics to oxidize and covalently attach to the protein;

removing solids from said admixture of alkaline pH;

adding acid to the admixture until said admixture is of neutral or acidic pH thereby causing vegetable protein bound phenolics to precipitate as a solid;

isolating the solid precipitate, and

admixing the vegetable protein bound phenolics constituting a solid precipitate with a pharmaceutically acceptable excipient.

A 4
24. (amended) A food product comprising vegetable protein bound phenolics, the phenolics being bound to the protein by covalend bond wherein said food product has an antioxidant capacity of 50 to 2,000 micromoles of trolox equivalent per gram of the food product, said phenolics being from a source selected from the group consisting of buckwheat, sunflower seeds, soy beans,

hops, mustard seeds, cottonseeds, peanuts, safflower seeds, rape seed and flax seeds.

26. (amended) A food product comprising vegetable protein bound phenolics, the phenolics being bound to the protein by covalent bond wherein said food product has an antioxidant capacity of 50 to 2,000 micromoles of trolox equivalent per gram of the food product, said food product having been prepared by a process comprising the steps of:

AS adding alkali to an admixture of vegetable flour with water where said flour comprises naturally occurring protein and naturally occurring phenolics until said aqueous admixture is of alkaline pH;

allowing the naturally occurring phenolics to oxidize and covalently attach to the protein;

removing solids from said admixture of alkaline pH;

adding acid to the admixture until said admixture is of neutral or acidic pH thereby causing vegetable protein bound phenolics to precipitate as a solid;

isolating the solid precipitate, and

admixing the vegetable protein bound phenolics constituting a solid precipitate with a nutritional product having caloric value.

REMARKS

Regarding the specification

The trademarked name on page 17 of the specification was changed by amendment to read in all capitalized letters, (AMINOGEN™). A generic terminology for this product is already provided in the specification by the words "digestive enzyme mix" which immediately precede the product specified by the trademark.

Claims Drawn to Non-elected Subject Matter Were Canceled

To facilitate prosecution claims 32 – 45, drawn to non-elected subject matter were canceled. Applicant reserves his right to submit these claims in a divisional application.